

3067. ZEA MAYS.**Corn.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 117), May, 1899.

Morado. "This variety of indian corn furnishes a coloring matter which is used by the Peruvians to color their drink called *Chicha Morado*. The shelled corn is mixed with ordinary corn, a bit of cinnamon bark, a piece of pineapple (proportions of each according to taste). It is then boiled, thoroughly strained, and cooled, after which it is sweetened to taste. It is drunk either fresh or after standing a day or two." (*D. G. Fairchild.*)

3068. CUCURBITA MAXIMA.**Squash.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 118), May, 1899.

Avinca. "Seeds from a good specimen. This is the dearest and most highly esteemed squash in Lima. The pulp is dried, then powdered and mixed with alum, and put in hot water and used as a yellow dye. The dish '*Locro*' is made from it about Lima." (*D. G. Fairchild.*)

3069. CAPSICUM ANNUM.**Pepper.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 119), May, 1899.

Pimiento de Castilla. Seeds of a large Spanish pepper, 3 inches long, almost cylindrical, 1½ inches in diameter.

3070. PHYSALIS PERUVIANA.**Ground cherry.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 120), May, 1899.

Semilla de Capuli. "A shrub grown about Lima for its edible, very fragrant fruits, which are eaten raw. They are made up into bouquets of a dozen or so, attached to the end of a stick, and decorated with a bow of white, fringed paper and a sprig of cedar. The envelopes of the fruit are turned back to expose the light greenish-yellow berries. They have a refreshing, tomato-like taste." (*D. G. Fairchild.*)

3071. SOLANUM TUBEROSUM.**Potato**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 122), May, 1899.

"Highly prized by the Peruvians. This is a sticky, solid, bright yellow-fleshec sor with prominent, irregular knobs. Used in salads they are excellent. They should be tested in the South, and an attempt made to find a special market for them. May prove of value for breeding purposes." (*D. G. Fairchild.*)

3072. LUCUMA MAMMOSA.**Lucuma.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 123), May, 1899.

"There are two edible species in Peru, according to Martinet. The large sapotaceous one-seeded fruit is composed of a thin, brown rind and a mass of very mealy, bright ochre-yellow pulp of a characteristic sweet taste. Lucuma ices are sold in the cafés of Lima and are very good. Plant in rich soil in southern California and Florida. Thrives about Lima. A large tree." (*D. G. Fairchild.*)

3073. CHENOPODIUM QUINOA.**Quinoa.**

From Lima, Peru. Received through Messrs. Lathrop and Fairchild (No. 124), May, 1899.

Blanco. "This variety is used especially for cooking purposes. This seed came from Gauco, in the cordillera region, at an altitude of several thousand feet. They should be planted like alfalfa, 15 pounds to the acre, and require high altitude here. In America should be tested in the South and the mountain regions of Colorado and